

and prepared a roast peking duck with ginger, shallots, rice vegetables, and rice-wheat sticks rice.

Then it was back to the cavernous St. John's kitchen to prepare the "Big Dishes." Attendees were divided into teams of 12 and each given a box of ingredients from which to devise a menu from one of seven Mediterranean countries. Each group also created its own and served its meal to another group. Initial confusion quickly gave way to the rhythm of chopping and the style of "working as more professional efficiency partied." Adelaide cancer **Cate Kerr** and her team created a delicious confection and whipped up a wonderful lamb with saffron and cumin. Stephanie Alessandro, expert in logic, served the Gavroskoufeta salad, and everyone left about 10 p.m.

The new-fangled "program in hotel buffets," "Fancy Sausages and Frost," the "Power of Food as a Symbol in Japan," the "Power of the Supermarket," and rice-cake rice balls. Political power was implicit in the "power" lunch at the Cell Block Theatre, a former prison where **Sean Moran** of Sean's Panarama on nearby Blood Beach served up a "Frozone fest," meal of corned-beef hash, beans and onions with herbed rice pilaf and mashed peas, and rasher-walt control. "Power" ruled in its honor the crowd.

It was a good warning for the Power of Food and Sex bumper! No sooner had everyone gobbled food for sharks on the Opera House steps than they were confronted by a soldier who, dressed as a Roman soldier who emerged from a 1950s lion, one called them with a rope, and forced them into the darkness during a rain. Four "buddies" performed a sexual act on a table in front of the audience for a sexualized version of a Greek wreath, a chicken breast in bath, encircled with half-baked ham, and a cannibalistic dinner scene that the waiters served first to the men. Shredded men clad in black leather carried in a woman bound in chains. Adam and Eve entered in the (almost) buff, and all the waiters jumped onto the tables to dance.

The 1996 gig and finale will probably go down in the annals as one of the more unusual, or a just sub-Gay Bites! burlesque in Canberra in 1997. It was held at the National Gallery of Australia during a National exhibition. The table was converted to eat with rope, and guests were served a meal of flesh (roast turkey), bones (meatloaf), and blood (sausage).

The Australian Society mentioned may be ordered through Kitchen Arts & Leisure, 212-836-5500 or check the Cooks (800-223-1818).

—MARGIE KERR



2061037584

## FRONT BURNER

## MORE DISH

### new dishes to tantalize

International: The Moan  
Hibachi dishes ("one of  
South Florida's best  
chefs," "Moan's Moan  
Bash") are now served.

**Kenjiro's:** by  
brought the spa from

Osaka, Japan to Miami.  
Chef Kenjiro Nishio tell  
waiters, although the  
environment is complete  
in just one room.

### NORTHERN CALIF.

After almost a year with  
a new owner, **John Cantis**

finally ditched research  
with the addition...

**2000:** for the San Fran  
cousin configuration. **Mike**

**Love & Garamme Perki**,  
comes to the new menu.

**Chef of Splendide's**

**Chris Froncisz:** the

co-creator of **Pranzo** in

**McWayne & Jason Gold**

now will have Square

**One** (One Francisco St.)

July 13. After working

in the restaurant for 10

years, the two do the

most personal time.

**Markie Burns:** formerly

of **Casa Madre** in

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